



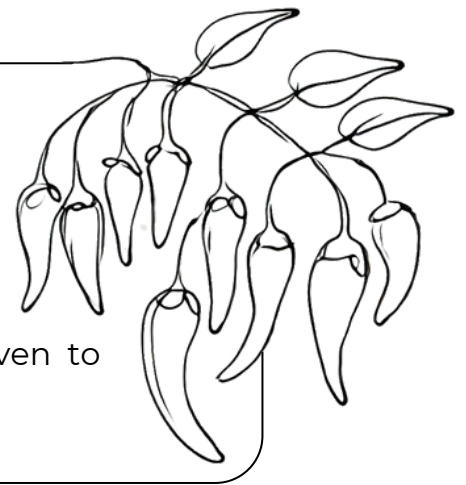
RIVAMOUR... *A name inspired by our beautiful region:*

"Riv" for the rivers like the Garonne and the boats that sail peacefully along them.

"Amour" for our love of this bountiful land and the flavors it graciously provides.

Our cuisine showcases authentic, seasonal dishes crafted with ingredients sourced from the Aquitaine region's terroirs.

Everything is homemade, with special respect given to the work of our local producers.



STARTERS

“PIQUE-ASSIETTE”

Pick, share, savor... and repeat!

Candied chipirons with chorizo

10

Padrón peppers

8

Duck and veal “pâté en croûte” with IGP foie gras insert and black trumpet mushrooms

12

Perfect egg with piperade

9

Green asparagus from the Landes with roasted pine nuts

12

Grilled leeks with vinaigrette, mimosa eggs and crispy onions

8

♥ Surf & turf ravioli – cured Pyrenean pork belly, spider crab and Lillet sauce

13

— MAIN COURSES —

Chicken supreme, Albuféra sauce and peas with carrots

22

♥ Roast lamb saddle, rich thyme jus and grandpa-style mashed potatoes

25

Crispy pork belly and pea velouté

19

Rivamour Burger - ground beef patty, caramelized shallots, Bethmale cheese from the Pyrenees, beetroot ketchup, tomato, lettuce and fresh fries

19

Milanese-style eggplant, fresh tagliatelle and arugula pesto

18

Pan-seared cod fillet, cockles “marinière-style” and squid ink linguine

24

— TO SHARE —

A feast for two, or more if you're feeling generous!

Side dish of your choice: fries, carrot purée, or seasonal vegetables

Aquitaine butcher's cut with béarnaise sauce

69

24-month Bayonne ham and “Pan con Tomate”

14

CHEESES

Cheesemonger's Plate...

Ossau-Iraty, Bleu Basque, Barisien made with raw milk

Wine pairing (12 cl) or mocktail (20 cl)

19

DESSERTS

Too good to say no...

Pyrenean honey "Financier", exotic fruit tartare and coulis, vanilla ice cream

10

All-chocolate and hazelnut dessert, cocoa streusel and salt flower

11

♥ Pan-seared strawberries and rhubarb with Sichuan pepper, crumble and yogurt ice cream

11

Floating island, nougatine crisp and "crème anglaise"

9

Coffee and sweet treats

9

LITTLE CHEFS' MENU

Up to 12 years old

MAIN COURSE/DESSERT

14

Ground beef steak or breaded fish fillet

Fries or tagliatelle / seasonal vegetables

Gourmet hot chocolate "like the grown-ups" or

2 scoops of ice cream (vanilla, strawberry, chocolate)

From Monday to Friday lunchtime, let yourself be tempted by a refined selection of 3 starters, 3 main courses and 3 desserts, carefully crafted by our chef and his team.

Our creations evolve according to market produce, highlighting local flavors.

Discover local, fresh and seasonal cuisine, where authenticity and gourmet pleasure meet.

LUNCH MENU

From Monday to Friday

STARTER / MAIN COURSE / DESSERT - 25

STARTER / MAIN COURSE OR MAIN COURSE / DESSERT - 20

MAIN COURSE ONLY- 17

DINNER MENU

From Monday to Sunday

ENTRÉE/PLAT ou PLAT/DESSERT

37

STARTER / MAIN COURSE / DESSERT

42

STARTERS

Duck and veal "pâté en croûte" with IGP "foie gras" insert and
black trumpet mushrooms

Green asparagus from the Landes with roasted pine nuts

MAIN COURSES

Chicken supreme, Albuféra sauce and peas with carrots

Milanese-style eggplant, fresh tagliatelle and arugula pesto

Pan-seared cod fillet, cockles "marinière-style" and squid ink linguine

DESSERTS

Pyrenean honey "Financier", exotic fruit tartare and coulis, vanilla ice cream

All-chocolate and hazelnut dessert, cocoa streusel and salt flower

Please inform us of any allergies or intolerances when ordering. A list is available upon request.

Our meats are sourced from the European Union.

Prices are in euros, inclusive of taxes and service.

Follow us on social networks and share your Rivamour moments.

